DEPARTMENT OF INFORMATION SCIENCE AND ENGINEERING

Mini Project on Internet and Web Programming

Title of the Mini Project	DishDazzle	
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Sem & Section	**IV Sem D**	
Academic Year	**2023-24**	
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Description about the project

DishDazzle is an innovative web application designed to serve as a hub for cooking enthusiasts, providing a platform for users to share, discover, and organize recipes. The project aims to create a vibrant online community centred around culinary exploration and creativity.

The core functionalities of DishDazzle include user authentication, profile management, recipe posting, category exploration, and database integration. These features collectively contribute to building a seamless and engaging user experience, fostering interaction and collaboration among users.

Different Modules

1. User Authentication:

- **Objective:** User authentication ensures that only registered users can access the platform's features, maintaining the security and integrity of user data.

- **Implementation:** DishDazzle employs a secure user authentication system that allows users to log in using their username and password. New users can sign up for an account to gain access to the platform. Session management is utilized to maintain user authentication across different pages of the application.

- **Benefits:** By implementing user authentication, DishDazzle protects user accounts from unauthorized access, safeguarding sensitive information such as personal profiles and posted recipes.

2. Profile Management:

- **Objective:** Profile management enables users to create and personalize their profiles, providing a platform for users to share information about themselves and their culinary preferences.

- **Implementation:** DishDazzle allows users to create profiles by providing details such as username, password, and bio. Users can customize their profiles with personal information and preferences, enhancing their engagement with the community. Profile pages display user bios, as well as a list of recipes posted by the user.

- **Benefits:** Profile management facilitates user engagement and interaction within the DishDazzle community. By allowing users to share information about their culinary background and interests, DishDazzle creates a sense of belonging and connection among users.

3. Recipe Posting:

- **Objective:** Recipe posting empowers users to share their favourite recipes with the DishDazzle community, contributing to a diverse and dynamic collection of culinary creations.

- **Implementation:** DishDazzle provides users with a platform to post new recipes, including details such as recipe name, category, ingredients, and cooking instructions. Users can share their culinary expertise and creativity by showcasing their favourite dishes and cooking techniques.

- **Benefits:** Recipe posting enriches the DishDazzle platform with a wide range of recipes, catering to different tastes and preferences. By encouraging users to share their culinary creations, DishDazzle fosters collaboration and inspiration among users.

4. Category Exploration:

- **Objective:** Category exploration enables users to discover new recipes and culinary inspiration by browsing recipes organized into different categories and cuisines.

- **Implementation:** DishDazzle categorizes recipes into various categories such as appetizers, main courses, desserts, and more. Users can explore recipes by browsing through different categories, making it easy to discover new dishes and cooking ideas.

- **Benefits:** Category exploration enhances the user experience by providing a structured way to navigate the DishDazzle platform. By organizing recipes into categories, DishDazzle simplifies the process of finding recipes that match users' interests and preferences.
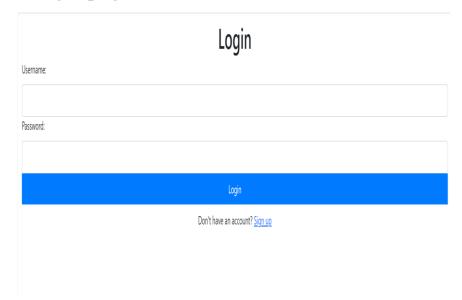
5. Database Integration:

- **Objective:** Database integration enables DishDazzle to store and retrieve user data, recipes, and other relevant information, ensuring the scalability and reliability of the platform.

- **Implementation:** DishDazzle integrates with an SQLite database to store user information, posted recipes, and category data. The database is used to persistently store user accounts, profile details, recipe information, and other essential data.

- **Benefits:** Database integration provides a robust and scalable solution for managing user data and content within the DishDazzle platform. By leveraging database technology, DishDazzle ensures the efficient storage and retrieval of information, supporting the growth and expansion of the platform over time.
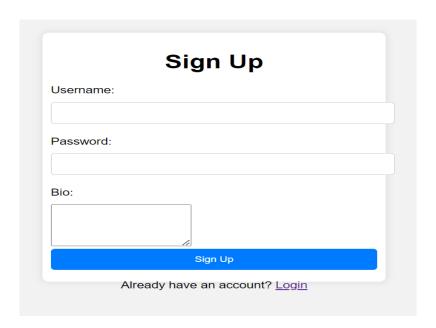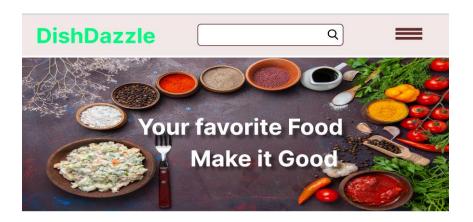
Results

1. Login page

2. Signup page

3. Homepage

4. User dashboard

biriyani

Category: lunch

Ingredients
2 cups basmati rice,4 cups water, 2-3 green cardamom pods, 1 bay leaf, Salt to taste, 500g chicken, mutton, or vegetables (cut into pieces) 2 onions, thinly sliced 2 tomatoes, chopped 1/2 cup plain yogurt, 2 tablespoons ginger-garlic paste, 2-3 green chilies, slit lengthwise, 1/4 cup chopped coriander leaves, 1/4 cup chopped mint leaves, 1 teaspoon biryani masala or garam masala 1/2 teaspoon turmeric powder, 1/2 teaspoon red chili powder (adjust to taste). Salt to taste. 3 tablespoons vegetable oil or ghee. Saffron strands soaked in warm milk (optional). Fried onions for garnish (optional).

Steps:
Prepare Rice: Boil Basmati rice with whole spices until 70-80% cooked. Drain and set aside. Cook Vegetables: Sauté onions, add ginger-garlic paste, tomatoes, and spices. Cook mixed vegetables until partially done. Layer Rice and Vegetables: In a pot, layer half of the parboiled rice, add cooked vegetables, then top with remaining rice. Steam: Cover the pot tightly and cook on low heat for 20-25 minutes until rice is fully cooked and aromatic.

Post a Recipe

Name of the Recipe:

Category:

Lunch

Ingredients Required:

Steps to Prepare:

Submit

5. Php page output of all users along with their recipes

User	Recipe Name	Category	Ingredients	Steps
tester	fruits salad	salad	apple,banana,pineapple,moosumbi	cut the frruits and mix it well
nishankamath	Rasam	lunch	1/2 cup toor dal (pigeon peas), 2 medium-sized tomatoes, chopped, 2-3 green chilies, slit, 1 teaspoon cumin seeds, 1 teaspoon black peppercorns, 1/2 teaspoon turmeric powder, 1 tablespoon tamarind pulp, Salt to taste, A few curry leaves, 2 tablespoons chopped coriander leaves (cilantro) for garnish, 2 cups water	Cook Toor Dal: Wash the toor dal and pressure cook it with 2 cups of water until it's soft and mushy. Mash it well and set aside. Prepare Tamarind Pulp: Soak the tamarind pulp in 1/2 cup of warm water for 10 minutes. Squeeze it well to extract the pulp, then discard the solids. Make Rasam Base: In a deep pan, add the chopped tomatoes, slit green chilies, turmeric powder, cumin seeds, black peppercorns, curry leaves, and salt. Add 2 cups of water and bring it to a boil. Let it simmer for 8-10 minutes until the tomatoes are soft and mushy. Add Tamarind Pulp: Add the tamarind pulp to the simmering tomato mixture. Stir well and let it simmer for another 5 minutes. Add Cooked Toor Dal: Add the mashed toor dal to the rasam mixture. Stir well and let it simmer for a few more minutes. Adjust the consistency by adding more water if needed. Prepare Tempering (Tadka): Heat ghee or oil in a small pan. Add mustard seeds and let them crackle. Add cumin seeds, dried red chilies, and a pinch of asafoetida. Fry until the spices are fragrant and the red chilies turn dark. Temper the Rasam: Pour the tempering over the rasam mixture. Stir well and turn off the heat. Garnish and Serve: Garnish the rasam with chopped coriander leaves (cilantro). Serve hot with steamed rice or enjoy it as a soup.
nishankamath	samosa	breakfast	2 cups all-purpose flour, 1/4 cup vegetable oil or melted ghee, 1/2 teaspoon salt, Water, as needed, 3 medium potatoes, boiled, peeled, and mashed, 1 cup green peas (fresh or frozen), 1 medium onion, finely chopped 2 green chilies, finely chopped (adjust according to your spice preference) 1	In a large mixing bowl, combine the flour, salt, and oil/ghee. Gradually add water and knead to form a smooth, firm dough. Cover it with a damp cloth and let it rest for about 30 minutes.Heat oil in a pan over medium heat. Add cumin seeds and crushed coriander seeds. Let them splutter. Add chopped onions and green chilies. Sauté until the onions turn translucent. Add grated ginger and sauté for a minute. Add turmeric powder, garam masala, and salt. Mix well. Add mashed potatoes and green peas. Stir until well combined. Cook for 5-7 minutes, stirring occasionally. If the mixture looks dry, you can add a splash of water. Remove from heat. Add chopped coriander leaves and lemon juice if using. Let the filling cool completely.Divide the dough into equal-sized balls. Roll each ball into a thin oval or round shape, like a small chapati. Cut each rolled-out dough into halves. Take one half and fold it to

Conclusion

Overall, DishDazzle represents a comprehensive and innovative solution for building a vibrant online community centered around cooking and culinary exploration. By combining user authentication, profile management, recipe posting, category exploration, and database integration, DishDazzle creates a dynamic and engaging platform for cooking enthusiasts to connect, share, and discover new culinary experiences.